

EXPORT REQUIREMENTS FOR GERMANY

ELIGIBLE/INELIGIBLE PRODUCTS

A. Eligible Product

1. EU Requirements.

a. Fresh/frozen meat and offal (edible organs) derived from cattle, calves, swine, sheep, goats, horses (solipeds) and buffalo which have not undergone any treatment other than cold treatment to ensure preservation are eligible (amenable) for export to the European Union (EU) under the requirements established for nonmember countries, the Third Country Directive (TCD).

A "Guideline for the Production of Fresh Meat Intended for Export to the European Union" has been developed and is available through the Export Requirement Library or by request from the Export Coordination Division [telephone: (202) 501-6022.] This guideline outlines the requirements that FSIS inspected slaughter, cutting, and cold storage facilities must satisfy in order to be approved for export to the EU. Exporters are advised to check the individual member states' documentation requirements for additional certification requirements specific to the country for products amenable to the TCD.

b. Definitions

(1) Edible products originating from species other than those mentioned above (e.g., poultry and processed products including ground products) are not amenable to TCD, and therefore are amenable to the requirements of the individual member states.

(2) Edible products for animal food, pharmaceutical or other industrial purposes and inedible products are not amenable to the requirements of the TCD and therefore are amenable to the requirements of the individual member states.

(3) Military shipments are not amenable to the TCD and therefore are amenable to the requirements of the individual member states.

2. German Requirements

a. Pork Skins for Gelatin

(1) German inspection officials have advised us that pork skins for gelatin production in Germany may originate from any federally inspected plants.

(2) Previous shipment from the Chicago company was sent in shipping containers labeled "Edible Gelatin Pork Skin" on an FSIS Form 9060-5 with the following statement in the remarks section: Product to be processed into gelatin according to Section 17 of the FRG Meat Inspection Law, in connection with paragraphs 18 and 21a of the amendment to the FRG Meat

Inspection Law.

b. Airline meals containing meat or poultry products are eligible but are subject to the requirements of the respective state governments represented by the airports where the products enter Germany, ie. in Frankfurt, Duesseldorf, Hamburg, Munich, and Berlin.

c. Poultry products. Federally inspected fresh/frozen poultry and poultry products (including duck) from German approved facilities may be exported to Germany.

d. Squab. Presently, squab is eligible for export to Germany but is not subject to regular poultry requirements. Importers must apply for import approval for such meat with the appropriate state government authorities.

B. Ineligible Products

EU Restrictions Meat from certain animals (boars and cryptorchid pigs; animals with cysticercosis; and with any form of tuberculosis) may not be exported to the EU.

FACILITY REQUIREMENTS

Poultry slaughtering establishments and further processed red meat/poultry products to Germany must meet the following requirements and be approved by the German officials to produce eligible product for export to Germany. In certifying such plants, the reviewer will ascertain that the German requirements are fulfilled. This includes an annual medical certificate for each plant worker, absence of wood in exposed product areas, recording thermometers for processing and packaging rooms, separate welfare facilities for each sex, adequate number of sterilizers for hand tools and adequate hand washing facilities throughout the plant.

1. Facilities and Equipment

a. Floors must be laid in such a way to facilitate drainage and to avoid pooling of water.

b. Waste water from equipment must be conveyed in covered channels to drains fitted with traps and gratings or fitted with proper plumbing directly to the waste disposal system.

c. Walls must be smooth, durable, impermeable, light colored, and washable at least to storage height in coolers, up to 10 feet in slaughter rooms and up to 6-1/2 feet in rooms where fresh meat is produced.

d. Walls and tight fitting doors are required to separate edible and inedible areas, raw and cooked product areas, cut up and packaging areas, processing and loading areas, and welfare and toilet areas.

e. The wall/floor junction must be easily cleanable.

f. Wood is not allowed in exposed product areas. This includes its use in equipment and instruments such as wooden pallets, knives, cutting boards, containers, saws, brooms, etc.

g. Facilities are required for protection of meat from weather conditions during loading and unloading.

h. Recording thermometers are required for cut up, boning, packaging, and frozen storage rooms or whenever

ambient room temperatures must be controlled. Recording thermometers are not required in coolers not used for storage.

i. Employee welfare facilities must include lockers or alternate devices for storing employees' outer garments. Separate dining facilities must be provided to prevent eating in locker rooms.

j. Toilet rooms must not open directly into work rooms.

k. Adequate number of hand-washing facilities throughout the plant must be other-than-hand operated and supplied with hot and cold water. In operation areas, hand-washing facilities must be located near work stations.

l. Adequate number of sanitizers, with a water temperature not less than 180°F., must be conveniently located where hand tools are used.

m. Product containers must not be stored directly on floor surfaces.

n. Plant management is responsible for controlling employees and visitors entering and exiting plant premises i.e., perimeter fence.

2. Processing Requirements During processing, wrapping, and packaging, the internal temperature of the meat must not exceed 44.6°F(+7°C) and temperature of offal must not exceed 37.4°F(+3°C). Meat and offal subjected to freezing (frozen storage) are not required to meet these temperatures. During cutting, the temperature of the cutting room must not exceed 53.6°F(+12°C).

3. Cold Storage Warehouses

a. Records must include evidence of periodic veterinary checks on German meat storage.

b. The following facilities and equipment must be provided:

(1) Adequate showers and hand-washing facilities. Hand-washing facilities must be other-than-hand operated.

(2) Recording thermometers or recording telethermometers for rooms in which meat products are stored.

c. Inventory controls which provide entry and exit records of product movement must be available to MPI personnel.

d. Frozen meat and offal must be stored at a temperature of 10.4°F (-12°C) or colder.

e. Meat cutting, processing, bulking, packing and repacking are excluded activities.

SLAUGHTER REQUIREMENTS

A. Poultry Slaughter Requirements

1. Pre-slaughter stunning is required (an exception is permitted for religious purposes).

2. Hand-washing facility is required in hanging area.

3. The stunning and bleeding area must be separated from the hang-on bay for live birds.

4. Hand-washing facility and sanitizer is required in bleeding area.

5. Cutting/deboning operations must be physically separated (by a wall or solid partition extending from floor to ceiling) from

eviscerating, giblet processing and immersion chilling operations.

6. Immersion chilling of carcasses must comply with the following:

- a. Immersion chilling system shall be a true counterflow, that is, carcasses must move through the chiller against the flow of the water.
- b. Potable water shall enter the carcass exit and overflow at the carcass entrance end of chiller.
- c. The carcasses must pass through one or more tanks of water or of ice and water the contents of which are continuously renewed. Only the system whereby the carcasses are constantly propelled by mechanical means through a counterflow of water is acceptable.
- d. There shall be two temperature recording devices for recording the chill media temperature, one at the carcass entry end and one at the carcass exit end of the chiller. The chill media temperature shall not exceed 61oF. at the carcass entry end and 40oF. at the carcass exit end.
- e. There shall be a water meter on the chilling system and a water meter on the final washer.
- f. Listed below is the amount of water required per bird.

Washer	Chiller	Bird Size RTC
0.40 gal.	0.65 gal.	Up to 5.5 lbs.
0.65 gal.	1.00 gal.	5.5 to 11 lbs.
0.90 gal	1.50 gal.	Over 11 lbs.

g. Water requirements for final washer are calculated and recorded in the same manner as presently done for the chiller.

h. Since poultry slaughter plants may have to alter their operating practices when producing product for the EU, it will be necessary that plant officials notify inspection personnel in advance of producing product for export to the EU or for cutup at another certified plant. Plant officials at the slaughter plant must also identify and ship the product to the cutup plant in a manner acceptable to the IIC. The alterations should include a check to see that metering devices are functioning properly and that a record of the water usage is maintained.

i. Slaughter plants may wish to look into utilizing a procedure whereby clean eviscerated poultry is cut or boned in the hot state without subjecting it to immersion chilling. Movement of poultry carcasses direct from slaughter line to cutting room for immediate cutup, packaging, and subsequent chilling is acceptable. Slaughter plants also may wish to consider cooking whole birds, parts or boneless poultry immediately after post-mortem inspection in lieu of immersion chilling.

B. German Requirements for Poultry Immersion Chilling:

1. Carcasses to be subjected to an immersion chilling process must, immediately after evisceration, be thoroughly washed by spraying and immersed without delay. The spraying must be carried out by means of equipment which washes both the internal and external surfaces of the carcasses efficiently.

- a. For carcasses weighing:
 - (1) Not more than 2.5 kilograms, at least 1.5 litres of water must be used per carcass.
 - (2) Between 2.5 kilograms and 5 kilograms, at least 2.5 litres of water must be used per carcass.
 - (3) 5 kilograms or more, at least 3.5 litres of water must be used per carcass.
- 2. The immersion chilling process shall meet the following requirements:
 - a. The carcasses must pass through one or more tanks of water or of ice and water the contents of which are continuously renewed. Only the system whereby the carcasses are constantly propelled by mechanical means through a counter-flow of water is acceptable.
 - b. The temperature of the water in the tank or tanks measured at the points of entry and exit of the carcasses must not be more than +16oC and +4oC, respectively.
 - c. It must be carried out in such a way that the specified temperature is reached in the shortest possible time; [(+4oC, +40oF) carcass muscle temperature].
 - d. The minimum flow of water throughout the whole chilling process referred to in paragraph (a) must be:
 - (1) 2.5 litres per carcass weighing 2.5 kilograms or less.
 - (2) 4 litres per carcass weighing between 2.5 kilograms and 5 kilograms.
 - (3) 6 litres per carcass weighing 5 kilograms or more. If there are several tanks, the inflow of fresh water and the outflow of used water in each tank must be regulated in such a way as to progressively decrease in the direction of movement of the carcasses, the fresh water being divided between the tanks in such a way that the flow of water through the last tank is less than:
 - (a) 1 litre per carcass weighing 2.5 kilograms or less.
 - (b) 1.5 litres per carcass weighing between 2.5 kilograms and 5 kilograms.
 - (c) 2 litres per carcass weighing 5 kilograms or more. The water used for first chilling the tanks must not be included in the calculation of these quantities.
 - e. The carcasses must not remain in the first part of the apparatus or the first tank for more than half an hour or in the rest of the apparatus or the other tank(s) for longer than strictly necessary.
 - (1) All necessary precautions must be taken to ensure that, in the event of interruptions of the process, the transit time laid down in the first subparagraph is complied with.
 - (2) Whenever the equipment stops, it must be ensured that prior to the re-setting in motion the carcasses still conform to the requirements of the Directive and are fit for human consumption.
 - f. Each piece of equipment must be entirely emptied, cleaned and disinfected whenever this is necessary at the end of the period of work and at least once a day.
 - g. It must be provided with calibrated control equipment

to permit adequate and continued supervision of the measuring and recording of:

(1) The water consumption during spray-washing before immersion.

(2) The temperature of the water in the tank or tanks at the points of entrance and exit of the carcasses.

(3) The number of carcasses in each of the weight-ranges listed in (d) above;

h. The results of the various checks carried out by the producer must be kept and submitted on request to the official veterinarian.

i. The correct functioning of the chilling plant and its effect on the hygiene level shall be evaluated, the contamination of the carcasses with total and enterobacteriaceae bacteria being compared before and after immersion. Such comparison must be carried out when the plant is first brought into use and after that periodically and in any case each time any alterations are made to the plant. The functioning of the various parts must be regulated so as to ensure a satisfactory standard of hygiene.

PROCESSING REQUIREMENTS

A. German

1. Processed Meat

a. Definitions. German law defines processed meat as having been treated by one of the following methods:

(1) Heating to a minimum internal meat temperature of 149°F (65°C) for at least 10 minutes.

(2) Pickling or curing so that meat contains at least 4 percent salt.

(3) Rendering of fats. Cooked beef, including cooked frozen beef in vacuum-type plastic containers, may be exported from approved plants, if heated to a minimum internal temperature of 149°F. for at least 10 minutes.

b. Net weight.

(1) Labels of consumer packages must show weight of meat or meat filling (including sausage) at time of packaging or canning. If product contains ingredients other than meat, total net weight is also required on the label.

(2) Liquid or concentrated meat soups may have volume stated on label in lieu of total net weight. If meat contains bone or loses weight from further processing after packaging or canning, a statement to this effect is required on the label.

c. Production date.

(1) Consumer package products, capable of storage without refrigeration for at least one year, must carry production year such as "1973." It may be stamped or embossed on the can or package. Coding is not allowed.

(2) Frozen products in consumer packages, dry sausages, and cured cooked meats--ham, frankfurters--must carry month and year of production

such as "2-77." The label should read "hergestellt am " (manufactured on). Coding is not allowed.

2. Lard.

a. Lard must be prepared without refining. It shall not be older than 8 weeks from time of production to export.

b. Containers. Lard may be exported only in the following containers:

(1) Wooden boxes holding 25 kilograms (approximately 55 pounds) with one partition forming two 12.5 kilogram parcels. Wooden boxes must be lined with impermeable paper to completely cover the product.

(2) Carton holding 10 kilograms (approximately 22 pounds). Carton must be made of impermeable material or be lined with paper as above.

(3) Metal drums approximately 180 kilogram capacity (approximately 397 pounds) whose inside walls are of acceptable, noncorrosive material.

c. Additives, antioxidants. The following may be added to lard in unspecified amounts and without declaration:

sodium citrate, ascorbic acid, sodium ascorbate, erythorbic acid, sodium erythorbate, tocopherols with acetic acid and with fat-forming fatty acids--stearic, oleic, linoleic, linolenic, palmitic and myristic.

d. Sampling

(1) Laboratory samples should be submitted for presense of BHT, BHA, and gallates, which are prohibited additives, and for peroxide values not exceeding four. To get a representative shipment picture, sufficient samples should be taken from the final package (drum, box, etc.). For example, if lard is from a single lot or holding tank, sample eight or nine drums, and take one sample from the first lard drawn. Equal parts of four of these single samples (not more than four) can be combined into a composite sample.

(2) Antioxidant restriction waived. Restriction on antioxidants in lard may be waived, for special purchases intended for Berlin storage purposes when specifically requested by foreign importer. Certificates for shipments containing BHA, BHT, and/or gallates should be modified by a statement indicating presence and amounts of antioxidants.

3. Poultry

a. Definitions.

(1) Fresh. Includes frozen carcasses, cutup poultry, and giblets.

(2) Processed. German law defines processed poultry as having been treated by one of the following methods:

(a) Heating to a minimum internal temperature of 149°F (65°C) for at least 10 minutes.

(b) Pickling or curing so that all parts of the poultry meat contain at least 4 percent salt.

(c) Smoke-cured poultry products shall have at least 2 percent salt.

(d) Rendering Seasoning of poultry by immersion in a seasoning solution is not acceptable.

Poultry and poultry parts seasoned by dry method

must be readily detectable by sight or smell and/or by laboratory methods.

b. Grading. As required by U.S. regulations, all consumer packaged poultry--halves, breasts, legs, thighs, and drumstick bearing letter grades designations (A, B, or C)-- must be officially graded by licensed grader of the Poultry and Dairy Quality Division, Poultry Grading Branch, AMS. Exception: Regulations do not apply to rock cornish game hens, guineas, boneless rolls, wings, backs, necks, tails and giblets.

LABELING REQUIREMENTS

A. EU Health Marks. Health marks should be applied to both red meat and poultry products destined for Germany.

1. The health mark must be an oval mark applied to labels, packaging materials, and carcass product at least 6.5 cm wide by 4.5 cm high bearing the following information:

a. On the upper part, the name of the consigning country in capitals - USA.

b. In the center, the establishment number, for example, the number 38.

c. The letters must be at least 0.8 cm high and the figures at least 1 cm high.

2. Labels that contain the official oval health mark must be serially numbered. Printing of serial numbers on labels may be done on a plant basis.

3. Labels must be applied to packaging in such a manner that the official oval health mark on the labeling is destroyed when the package is opened.

B. German Labeling

1. Bulk packages and shipping containers. Labels on bulk packages and shipping containers of meat, meat food products and byproducts must be so placed that the seal would be destroyed on package opening. Thus, labels should be applied on cartons at junction of closed lid flaps, or at junction of top and bottom on telescope cartons. Labels must show:

a. Serial number.

b. Inspection legend with establishment number.

c. Product name.

d. Species of animal from which derived.

e. Net weight.

2. Consumer packages. Fresh, frozen meat products in consumer packages must carry day, month, and year of production in that order such as 26-2-73. The label would read:

"Hergestellt am " (manufactured on). The packages also carry the German statement "Auch bei Kuehlung nur begrenzt haltbar." This means that shelf life is limited even when refrigerated.

3. All labels and markings must be clearly visible and legible (approximately the same size, type and boldness as U.S. printing); reflect the quality and standards adopted in FRG; and be approved by MPSLD. Markings must be in German. Since product labeled "keep frozen" must meet extremely restrictive requirements, it is advisable to use term "frozen."

4. Special mark for Poultry Products. All packaged product must be labeled and identified with a grade mark and with an establishment identification mark (oval health mark). The

establishment number will be that of the plant making the shipment. Letters and figures in the stamp must be at least 2 millimeters high. Plain bags or cartons may not be used.

5. Label application for Poultry Products. Labels and marks may be applied by using stickers which cannot be removed, or by inserts placed between product and wrap.

a. Carcasses. Poultry carcasses not individually wrapped in foil must be identified with a tag or clip made of sanitary, moisture resistant material and attached to each carcass. The tag or clip must bear special mark, as under (5) above.

b. Consumer size packages. Individually wrapped carcasses, parts, or other poultry products in "end user" or consumer size packages must show special mark, as under (5) above. This labeling must be printed on the bag or on an insert made of sanitary material and placed within the bag. The labeling must not be removable and must be visible, and legible. Such wrapped carcasses or parts need not be identified with a tag or clip. Specific weight limits have not been established for "end user" packages. It is known that German border inspectors generally accept bulk packaged poultry parts and byproduct in bags weighing up to 10-15 kilograms (22 to 33 pounds) as individually wrapped "end user" packages. U.S. exporters are advised to continue to consult with their German importers regarding the accepted maximum weight of bulk packaged product and the required labeling.

6. Crates, cartons. Labels for crates and cartons containing carcasses, parts, or other poultry products must bear oval establishment identification marks, shown under (4) above. The letters must be at least 0.8 cm high and the figures at least 1.1 cm high.

7. Shipments for further processing. Identification of each carcass with tags or labeling on individual bags is not necessary for shipments from an approved U.S. slaughter plant to an approved German cutting plant. In such cases the name and address of the receiving plant and the words "for Cutting Only" must be shown on the shipping carton in legible letters. For further requirements the exporter should consult with his German importer.

8. Shipping containers. Bulk carton and package labels must be so applied that they are destroyed by opening. Printed bags must be so closed that labels are destroyed by opening.

9. Labels for frozen poultry and poultry products destined for W. Germany must bear the following statement in German:

a. "Bei -12 grad C, mindestens haltbar bis ende (spell out or abbreviate name of month and include year, e.g., Jan. 1984)."

The English translation is as follows:

"Stable at least until the end of (month and year) when held at 10.4oF(-12oC) or lower."

b. Temperatures colder than 10.4oF(-12oC) are acceptable.

However, the rest of the wording must be as shown.

10. Marking.

a. Carcass. Quarters and halves of all species must be marked to identify whole carcasses. Carcasses weighing over 130 pounds shall have each half branded on outer side of round, loin, belly, shoulder, and rib pleura surface.

Those weighing less than 130 pounds shall be branded on each shoulder and outer side of each round.

- b. Hog sides must be marked to identify whole carcasses.
- c. Livers. All livers shall be marked with a burning brand.
- d. Heads, tongues, hearts, parts. Heads, tongues, hearts, and parts, other than ends of extremities, shall be marked with an ink or burning brand. Organs of cattle less than 3 months old, tongues and hearts of sheep and goats, and hearts of hogs need not be marked.

DOCUMENTATION REQUIREMENTS

- A. EU Requirements. Certification requirements for products amenable to the Third Country Directive (TCD) are in the "Guideline for the Production of Fresh Meat Intended for Export to the European Union."
- B. German Requirements for Meat and Poultry Products.
 - 1. Signature on certificates. All required forms and supplementary statements must be dated and signed by a veterinarian. Name, degree, (DVM or equivalent) must be typed or printed after signature. The signature must be in a color different from that of the printed certificate.
 - 2. Red Meat.
 - a. Issue FSIS Form 9060-5.
 - b. In addition: FSIS form 9220-2 (previously FSIS form 9215-2 or MP Form 410-11) and FSIS form 9220-9 for processed meats; MP form 410-12 for pork; or a preprinted, bilingual USDA/FSIS letterhead certificate (Certificate of Animal Health for fresh meat from pets of the genae cattle, hog, sheep, and goat as well as solidungulates that are kept as pets, that is designated for shipping to the European Economic Community) for beef.
 - c. Beef and beef products. The following statement must be included in the "Remarks" section on FSIS Form 9060-5: *"Fleisch und Fleischerzeugnisse nicht von Rindern aus Großbritannien und Nordirland und der Schweiz und nicht aus einem Bestand stammen, in dem ein Fall von BSE aufgetreten ist."*
Meat and meat products from cattle that have not been in the United Kingdom of Great Britain and Northern Ireland, have not been in Switzerland and have not been in a herd in which a case of BSE has appeared."
 - d. Trichinae certification for pork products. One of the following statements must be typed above the veterinarian signature on FSIS form 9220-2 (MP Form 410-11) and MP form 410-12:
 - (1) The meat was subjected to the required freezing treatment, or
 - (2) The pork product was heated to a minimum internal temperature of 149oF(65oC) for at least 10 minutes.
 - 3. Poultry. For all poultry products (including duck and squab), issue FSIS Form 9060-5 and FSIS form 9220-1 (MP form 70), FSIS Form 9180-6, Animal Health Certificate for Fresh Poultry Meat for Human Consumption (Intended for the EU), and in addition: MP Form 58 for fresh poultry; and FSIS form 9220-5

(MP Form 59) for processed poultry.

a. FSIS form 9220-1 (MP Form 70). This form is not required if product has been heated to an internal temperature of at least 65oC(149oF), and this is so indicated on FSIS Form 9060-5. Furthermore, FSIS Form 9220-1 can be completed for a flock only after the veterinary inspector in charge determines, from the State veterinarian in the State of flock's origin or from the appropriate VS regional office, that an outbreak of Fowl Cholera, Fowl Pest, or Newcastle Disease was not officially noted in that flock within 40 days before slaughter, and that such flock is not currently quarantined for outbreaks of diseases communicable to poultry. Plant management is required to identify flocks and their origin to the veterinary inspector in charge sufficiently in advance of slaughter so that such determination can be made.

b. FSIS form 9220-5 (MP Form 59). Under item iv(f), enter "July 24, 1973," in the space following "date" and "IS-73" in the space following the German word "Bundesgesetzbl."

c. Special certification. Other required specifications and official statements are described under the respective products.

d. Backs. When poultry or poultry products for export to Germany include ready-to-cook poultry "backs," "stripped backs," "backs and necks," or any combination, the inspector (or grader) shall add the following German wording on the certificate after name or kind of product (appropriate space): "*Huehnerschlachtabfall, Geniessbar.*" This term means "byproduct" and is desired by German officials. It does not apply to any other product and should not be used for whole carcasses; i.e., fryers, young turkeys, etc.

4. Casings. Obtain FSIS Form 9180-7(4/97), Animal Health Certificate for Animal Casings Intended for Dispatch to the European Community.

C. Military requirements

1. Shipments for Military. Exports for U.S. military personnel in Germany may originate from any official plant in the United States.

2. Military to military. Shipments of meat and poultry products by military to military are covered by an official agreement between the Department and German officials wherein these shipments may be made under reduced certification. This applies also to shipments under Defense Personnel Supply Command (DPSC) manifest, DPSC Form 300, "Order Substance," made from producer's facility identified under "Source Loaded Products." Certifications are made at (a) military supply depots or at various collection points, including processing plants where no MPI veterinarian is assigned, by a military veterinary medical officer, or (b) by MPI veterinarian at producing plants for brand name products and for products prepared under military specifications when the request for export certification is accompanied by DPSC Form 300.

3. For all meat and poultry products consigned to the U.S. military in Germany, the following export certificates are

required (as applicable): FSIS Form 9060-5, FSIS Form 9180-1, Animal Health Certificate (for fresh/frozen red meat); FSIS Form 9180-6, Animal Health Certificate for Fresh Poultry Meat for Human Consumption (for fresh/frozen poultry); FSIS Form 9220-1, Animal Health Certificate for Importation of Slaughtered Domesticated Poultry (for fresh/frozen poultry and processed poultry products); FSIS Form 9220-6, Animal Health Certificate for meat products which have undergone a heat treatment in hermetically sealed containers (canned meat products); and FSIS Form 9180-12,* Animal Health Certificate for Meat Products Intended for Consignment to the * European Community, other than those that have undergone a heat treatment in hermetically sealed containers (further processed meat products). All four copies of FSIS Form 9060-5 should reflect original signatures. All other export documents must be original forms. These documents should be distributed as specified in MPI Regulations 322.2. Export documents should be placed inside the container.

Export stamps are not required for "military to military" shipments. Indicate "*Intended for Military Use Only*" in the "remarks" section of the FSIS Form 9060-5.

4. On occasion the U.S. military wishes to transfer poultry supplies from U.S. military facilities in Germany (FRG) to U.S. military facilities in Great Britain (United Kingdom (UK)). The UK requires special certification from the originating country.

In order to facilitate the movement of these shipments the military veterinarians need FSIS form 9225-2 (MP form 412-14) and MP Form 40 which are the required forms for exporting to the UK.

5. The proper procedure is to issue MP form 40 and FSIS form 9225-2 (MP Form 412-14) whenever they are requested on the purchase order for poultry and poultry products destined to U.S. Forces, Germany, in addition to those forms required for FRG.

NOTE: Before the request is honored, the exporter must provide evidence to the inspector that the poultry products meet the requirements for military shipments to both the UK and FRG. Also, an export stamp must be applied on each box of product because it is required by the UK. The space "TO (country and place of destination)" should be left blank on MP form 40.

D. Pharmaceutical requirements

1. The eligibility of products "Not For Human Food" is not limited to certified establishments.

2. Edible meat by-products. Issue FSIS form 9060-5. Type: "*FOR PHARMACEUTICAL USE -- NOT INTENDED FOR HUMAN CONSUMPTION*" in the "remarks" section.

3. Inedible meat by-products.

a. Issue FSIS form 9060-9 (MP form 415-3). Type on this form: "*FOR PHARMACEUTICAL USE*".

b. Undenatured pancreatic glands and undenatured lungs for such use should be without marks of inspection and accompanied by FSIS form 9060-9 (MP Form 415-3) with the following statement on reverse of form or on USDA-FSIS stationery attached to the form: "This product originates from animals that received ante-mortem and post-mortem inspection and were found to be healthy." Export certificate and each carton in the shipment must be marked "*(Species) Pancreatic Glands or (Species) Lungs for Pharmaceutical Use Only.*"

4. Red Meat. Obtain FSIS Form 9180-5, Animal Health Certificate for Raw Material Intended for Consignment to Denmark, France, Germany, and the Netherlands for Pharmaceutical Processing.
5. Products for pharmaceutical use are subject to an import permit issued by the state where the product enters FRG. The FRG importer will notify his supplier of the required certification statements needed. Contact ECD for details regarding export of pharmaceutical products.

HANDLING/STORAGE REQUIREMENTS

- A. Wrapping and Packaging of Red Meat and Poultry Products
 1. Receiving and Storing of Wrapping and Packaging Materials.
 - a. Wrapping and packaging materials must be transported with sufficient protective covering to assure a hygienic condition when arriving at the establishment.
 - b. Storage rooms for packaging material must be dust- and vermin-free and must not contain substances that might contaminate fresh meat or have air connection with rooms containing substances that might contaminate fresh meat.
 - c. Packaging materials must not be stored on the floor.
 2. Assembling and Transferring of Boxes.
 - a. Under hygienic conditions, boxes must be assembled in a separate room and be transferred into the production room and used progressively.
 - b. Assembled boxes must be managed in a manner which prevents contamination of the product contact surfaces.
 3. Packaging Product
 - a. Packaging should be done in a separate room. However, cutting, boning, wrapping, and packaging operations may take place in the same room provided that the room is sufficiently large and so arranged that the hygiene of the operation is assured.
 - b. Boxes may not be assembled in an exposed meat area or handled by staff handling fresh meat.
 - c. The reuse of shipping containers is prohibited.
 - d. Immediately after packaging, the meat must be placed in the storage rooms.

INEDIBLE/EDIBLE PRODUCT FOR ANIMAL FOOD

NOTE: Products intended for animal food use are subjected to requirements of the state where the product enters Germany. The importer will notify his supplier of the required certification statements needed. If these are different from the statements listed below, please contact ECD for assistance in completing the export certificates.

- A. Inedible Product
 1. Obtain FSIS Form 9060-9 (MP form 415-3)
 - a. For inedible red meat products, make the following additional certification on USDA-FSIS stationery attached to the export certificate:
 1. Animals from which the product is derived were slaughtered at official establishment no. _____, where they were subject to ante- and post-mortem inspection and were found free of contagious diseases.

2. Animals referred to in 1.a. originated from premises located within a radius of 10 kilometers (6.29 miles) in which no case of foot-and-mouth disease was officially noted within 30 days before animals' shipment. Note: The United States is free from foot-and-mouth disease.
3. Animals referred to in 1.a., above, originated in herds in which no hog cholera or Teschen's disease has been officially noted within 30 days prior to shipment of animals.
4. Undenatured lungs and lung lobes, other than those condemned on post-mortem inspection, consigned to a German animal food plant must be properly identified and certified.
3. Certificates must also indicate *"For Animal Food"* and must be signed by an MPI veterinarian.
4. Product can originate from any federally inspected establishment.
- b. Inedible Poultry Products for Animal Food - Obtain the bilingual FSIS letterhead certificate from the FSIS Technical Service Center; Omaha, NE; (402) 221-7400; entitled *"Veterinary Health Certificate for Poultry Meat Importation for the Production of Petfood."**

B. Edible product

1. Edible meat/byproducts and poultry/byproducts for animal food must meet U.S. regulations for edible product. Cartons must bear inspection legend and be marked *"For Animal Food - For Export to Germany."*
 - a. For meat/byproducts issue FSIS Form 9060-5 with the same certification as described for inedible product under A.1. In addition, issue the certificate in German and English shown on Chart 22.3-A (see addendum or contact ECD).
 - b. For poultry/byproducts issue FSIS Form 9060-5 and FSIS Form 9220-1 (MP Form 70). Identify that products are consigned to an animal food plant in Germany.
2. Product can originate from any federally inspected establishment.

OTHER REQUIREMENTS

A. Staff Hygiene and Dress

1. Workers must wear recognizable, protective clothing and water resistant footwear. Protective clothing must be other than street clothing. Headgear and neck shields must be worn by employees when necessary. Plant management must encourage acceptable work habits.
2. Employees handling meat must have a record of an annual certification by a physician as being medically fit to handle food (showing no signs or symptoms of a communicable disease).

B. Water Testing Requirements

1. The initial water testing requirements are as follows:

TEST	SAMPLE SIZE	TEMP.	MAX. CONC.
Total Coliform	100ml	37C	Membrane filter 0 or MPN <1
Fecal Coliform	100ml	37C	Membrane filter 0 or MPN <1 Fecal
Fecal Strep.	100ml	37C	Membrane filter 0 or MPN <1
Sulf. Reduc. Clostridia	20ml	37C	MPN <1
Total Plate Ct.	1ml	37C	Guide Level - 10
Total plate Ct	1ml	22C	Guide Level - 100

2. Subsequent water testing

a. Frequency:

- (1) Annually, if municipal source of water and no intermediate storage in the plant.
- (2) Monthly, if private source of water or intermediate storage is used.

b. Two examinations are required:

- (1) Total plate count at 37 C and 22 C incubated for a minimum of 72 hours.
- (2) and total coliform at 37 C incubated for a minimum of 48 hours.

3. Sampling

a. Samples must be taken from randomly selected water taps within the establishments.

b. A diagram of tap locations and log of which taps have been sampled should also be maintained.

4. Test results. If test results are not within the required parameters, immediate retesting must be done. Contact Export Coordination Division for retest information.

5. Chlorination testing. A daily chlorination test is required if private water is used and chlorination is required for potability.

C. Additional German Requirements for Pork Products.

1. Hogs must be satisfactorily identified to the inspector as coming from States with a quarantine program for brucellosis and cholera, and do not originate from quarantined brucellosis or cholera herds. Porcine infectious encephalomyelitis and foot-and-mouth disease do not exist in the U.S.A.

2. Product identity must be maintained until packed for export.

3. Pork and pork products which contain skeletal muscle must be subjected to a specific refrigeration treatment.

4. Hog carcasses may be shipped without heads.

5. Trichinae treated pork tongues are eligible for shipment.

6. Fresh pork fatbacks or pork bellies may be shipped in pieces weighing at least 7 pounds. Fatback, with rind removed, must be packed with five pieces to a package.

7. Trichinae treatment--Refrigeration. The refrigeration treatment of pork for trichinae may take place in a slaughterhouse, meat cutting plant or cold storage certified for cold treatment of pork by the EU. Refer to the "Guideline for the Production of Fresh Meat Intended for Export to the European Union" for specific requirements.

D. Carcass. Skinned veal carcasses weighing not more than 165 pounds

and beef carcasses may be shipped in halves and quarters without heads. Beef and veal carcasses are permitted entry with or without kidneys and kidney fat. If kidneys and kidney fat are attached, the kidneys must be exposed.

E. Transshipments of Meat/Poultry Products. Products consigned to non-EU countries that transit Germany must be accompanied with an additional animal health statement on FSIS Form 9060-5.

1. Red Meat. Type the following statements in the "remarks" section of FSIS Form 9060-5:

"The animals originated from a premise with no incidence of Foot and Mouth Disease, swine vesicular disease, hog cholera, or Teschen disease, if applicable, within a circumference of 20 km during the previous 40 days. The animals were slaughtered in a slaughterhouse where on the day of slaughter no cases of Foot and Mouth Disease, swine vesicular disease, hog cholera, or Teschen disease, if applicable, were reported; and Ante- and post-mortem examinations were carried out and animals were found free of Foot and Mouth Disease, swine vesicular disease, hog cholera, or Teschen disease, if applicable."

2. Poultry. Type the following statement in the "remarks" section of FSIS Form 9060-5:

"Poultry were produced on a premises in a state that is classified under a National program as a "U.S. Pullorum- Typhoid Clean State" and were produced for a firm participating in a National testing program for the control of Mycoplasma gallisepticum, M. synoviae, and in the case of turkeys, M. meleagridis. There have been no cases of pestis avium (highly pathogenic avian influenza) or cholera gallinarum (Salmonella gallinarum) or velogenic viscerotropic Newcastle disease on the farm of origin or in the immediate area during the past 40 days."

F. Ships' Stores. Meat and poultry intended for ships' stores must be accompanied with FSIS Form 9060-5. In addition, the German animal health certification must be provided. Refer to E., above, for the appropriate statements.

PLANTS ELIGIBLE TO EXPORT

A. Plant Approval

1. Poultry slaughter, cut-up, and processed products plants, along with further processed red meat plants which desire to apply for approval to export to Germany must meet the German requirements.

a. Plants which meet requirements and wish to be approved for export to Germany must submit a letter of intent to the Director, Export Coordination Division, International Programs.

b. A representative from Export Coordination Division will tour the establishment to ensure conformity to the German requirements. ECD will nominate the establishment to Germany once the requirements are believed to have been met.

2. Squab meat is not subject to regular poultry meat inspection requirements; therefore, there are no plant inspection or approval requirements at this point.

3. Casings must originate from an EU approved casing facility.

4. Personal consumption. A certification is not required for up to 6.6 lbs. (3 kg.) of fresh (frozen) or prepared meat or poultry products brought into Federal Republic of Germany by airline passengers and other travelers for their own consumption.

5. Product for Research, Exhibition Purposes and airline meals containing meat and poultry products originating from plants not approved for FRG may be permitted entry upon application for an exemption permit. Have the importer contact the appropriate State government in FRG where the product is to enter. Products intended as gifts to individuals will not be considered for exemption.

6. Product Not for Human Food. The eligibility of such products for export to Federal Republic of Germany is not limited to EU certified U.S. plants.

B. List of Eligible Plants

The Federal Republic of Germany (FRG) List for Approved Poultry Slaughter, Further Processed Red Meat and Poultry Establishments are updated periodically and are available through the Export Requirement Library. If you are unable to access the computer database, contact ECD for a copy of these lists.

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